



USACAT Chefs grafting to put out 200 servings of A-rations on German field equipment in five hours - SFC Mark Warren (upper right) won Army "Chef of the Year" 1994





SSG Mark Morgan prepares fried leek garnishes for an entrée in the World Cup 1998 - He won Army "Chef of the Year" 2000.



CW2 Travis W. Smith, CEC filets salmon for appetizers in World Cup 1998 - Smith won Army "Chef of Year" 1995



USACAT Chefs put the "final touches" on the cold food buffet at World Cup in Luxembourg in 1998 as time was running out



British Team (Shown here in Luxembourg, World Cup 1998) is USACAT's main rival in world competition

(L to R front row) MSCS (SW) Ricardo Cumba CEC, CW3 Shane Rich, SGT Joshua Sperl, (back row) Stephen Miller CMC - Team Advisor, SSG Mark Morgan, SFC Mark W. Warren, SSG David J. Turcotte, SSG Steve Magnin, SFC Willie Meeks, CW2 Travis W. Smith CEC





SFC Mark W. Warren and SFC Willie Meeks in Two-Man Cook-off at Cincinnati Practice Session



Judges congratulate SSG David J. Turcotte for winning a gold medal for his "Lobster in Sherry Wine Sauce" One-Pot Stage Cookery- August 1999





ARMY CHEF CRUSHES COMPETITION

SSG Turcotte awarded "Best in Show, Contemporary Category" for One-Pot Stage Cookery - "Lobster in Sherry Wine Sauce"





